



CHÂTEAU LA GURGUE



2017

Margaux

Owner

Claire VILLARS LURTON

Winemaking consultant

Eric BOISSENOT

Surface of the vineyard

10 hectares Certified Organic

In conversion on biodynamic farming

Soil

Deep gravels and sand on limestone subsoil

Average age of the vineyard

35 years old

Winemaking

Traditional in concrete vats. Plot selection

Certified **Organic**. In conversion to **biodynamic farming**

Blending

46 % cabernet sauvignon, 50 % merlot, 4 % petit verdot

Ageing

20 % in new French oak barrels. 12 months of ageing



CHARACTERISTICS OF THE VINTAGE 2017

The winter knew a deficit of rainfall among the most important since 2000.

This deficit did not allow to reload in water the soil further to the drought of summer 2016. As for the temperatures, there was a contrast between the first part of the winter which was cold and the second part with very soft temperatures. It allowed to moderate the bud burst which was relatively early.

The end of April was marked by an episode of frost of a rare intensity. The temperatures reached negative values, causing important damages in the vineyard. The plots located on hills, plateau and close to the Gironde river were protected.

After this episode, the precocity of the vegetative growth increased thanks to the mild temperatures. The blooming was fast and the berry set was excellent.

Our plots in biodynamics farming showed a particularly interesting sane profile ; with a healthy foliage especially after the summer rains of September, where the pressure of fungal diseases became stronger. At the time of the harvests, we notice that the skins were thick, the pips were ripe, the pulps were aromatic and the tannins were little astringent.

The vintage 2017 gave wines with ripe tannins, well-balanced, with a nice aromatic profile and density. They could be compared to the vintage 2001 with more charm and relief. The result secures and encourages us in our biodynamics farming practices.